

# FAMILIA TORRES



WINES FROM SPAIN

## 2021 CLOS ANCESTRAL ORGANIC RED DO PENEDES

### WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

### WINE

Since the 1980s, we have been recovering ancestral varieties to restore Catalonia's viticultural heritage and combat climate change. We have found that some of these varieties, like Moneu from Penedès, not only have great potential for winemaking but are also highly resistant to high temperatures and drought. We are thrilled to now include Moneu in the Clos Ancestral blend.

### VINEYARDS

Vineyards have existed around Castell de la Bleda for more than 2,000 years, a winegrowing enclave in the heart of Penedès, the region Familia Torres calls home. Iberian, Roman, and medieval vestiges have been found in the area, as well as from the time immediately before the phylloxera blight.

### VINTAGE NOTES

The 2021 vintage in Penedès was exceptionally dry, with minimal rainfall during the growth season. Some rain and morning humidity at the beginning of the harvest resulted in a few instances of botrytis, impacting the progress of the harvest.

Temperatures fluctuated throughout the year. February experienced high temperatures, prompting an early start to the growth season, but spring began with cold weather. Maximum temperatures during the summer were elevated, while the lows remained within the normal range. The end of the growth season was colder than usual.

### WINEMAKING

In stainless steel under controlled temperature. Malolactic fermentation in stainless steel and second-fill barrels.

### TASTING NOTES

The color of the wine is very deep red, with a high intensity. The aroma is delicate, with subtle floral notes of violets and fruity notes of redcurrant jam. The taste is light and pleasant, with a smooth and gradual development of flavors on the palate.



### VINEYARD

- Region:** Catalunya
- Appellation:** Penedès
- Soil:** The Moneu variety grows in deep, yellowish greyish brown soils with a loamy texture. The Tempranillo and Garnacha vines grow in calcareous clay soils.
- Eco-Practices:** Organic, Regeneratively farmed.

### WINEMAKING

- Varietals:** Moneu, Tempranillo and Garnacha
- Aging:** Around 60% of the wine was fermented in second-fill barrels for 10 months, while the rest was fermented in stainless steel tanks. The Moneu variety was partially aged in vats and amphorae.

### TECHNICAL DETAIL

- Alcohol:** 14%
- Residual Sugar:** <0.5 g/L
- Total Acidity:** 4.7 g/L
- pH:** 3.6